

RIO'S

RESTAURANT©

La Terre

Carpaccio Beef & Olio di Toscana
Carpaccio Beef & Parmigiano Reggiano
Carpaccio Veal & Sicilian caperries
Carpaccio Basturma & Mint cucumber
Tartare Beef & Garlic toast
Tartare Veal & Caperries toast
Tartare Tomato & Mozzarella Bufala di Campana
Prosciutto crudo St Daniele & Melon Galia
Foie gras paté & Cranberries

La Mer

Carpaccio Salmon & Sicilian Caperries
Carpaccio Tuna & Ginger
Carpaccio Marlin & Sicilian lemon
Carpaccio de Mer & Sicilian lemon
Tartare Tuna & Wasabi toast
Tartare Salmon & Caperries toast
Salmon Fumé & Tzar caviar
Prawn Black Tiger & Tomato toast
Prawns gambas & Rucola

La Terre & La Mer

Beef Filet steak Bahia & Frisé de Dijon
Beef Filet mignon & Parfum de Paris
Beef Filet mignon & Parfum de Bordeaux
Beef Filet mignon & Parfum Béarnaise
Veal Escalope & Parfum de Chablis
Veal Taglio Saltimbocca & Prosciutto St Daniele
Veal & Beef plancha grill & Parfum de Modena
Poulet de France Au four & Parfum de Provence
Rucola & Parmigiano Reggiano

Chateaubriand Bahia Beach & Legume
Foie gras & Black truffle de Perigord
Sauté de Terre Shanghai & Coriandre
Sea bass Au four - grill & Sicilian tomato
Dorade Royal Au four - grill & Ligurian olive
Salmon filet Au grill & Fresh spinach
Tuna filet Au grill & Frisé lemon
Plat de Mer - tuna, salmon, prawns & Aioli
Frisé & Sicilian tomato

Roasted potato, Mashed potato, Basmati rice
Grilled vegetable & sauce

Languste, Langustine, Lobster, Oyster, Mussel - information by service

* Su misura – Made to measure – Úprava jídla na míru dle přání klienta

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France

* Chablis AOC – Bourgogne
Chablis 1 er Cru Vaillons – Bourgogne
Chablis Grand Cru Vaudésir – Bourgogne
Puligny Montrachet – Bourgogne
Chassagne Montrachet – Bourgogne

* St. Esprit – Delas – Côtes du Rhône
Hermitage – Côtes du Rhône
Gevrey Chamberlin – Bourgogne

* Chateau Clarke Edmond de Rothschild – Médoc
Chateau La Tour de Pressac- Grand Cru – Saint Emilion
Chateau Cantemerle – 5 éme Cru Classé – Haut-Medoc
Chateau Prieure Lichine – 4 éme Grand Cru Classé – Margaux
Chateau Latour – 1er Cru Classé – Pauillac

Chateau de Pampelone rouge – Provence
Chateau de Pampelone rosé – Provence

Europe & Czech

Riesling St. Urbans Hof – Mosel

Pinot Blanc Reisten – Mikulov
Riesling Reisten – Mikulov
Vlašský Ryzlink Reisten – Mikulov
Sauvignon Reisten – Nad Nesytem

Frankovka – Valtice
Svatovavřinecké – Velké Pavlovice

* Moët & Chandon Imperial brut
* Moët & Chandon Imperial rosé
Moët & Chandon Imperial vintage
Moët & Chandon Imperial vintage rosé
Moët & Chandon Dom Perignon
Moët & Chandon Dom Perignon rosé

Italia

* Pinot Grigio St. Margherita Valdadige – Trentino
* Gavi di Gavi D.O.C.G. Bava – Piemonte
* Le Vaglie – Piemonte

Amarone della Valpolicella Pra – Valpolicella
Morandina Valpolicella Superiore – Valpolicella
* Castellare Chianti – Toscana
* Lamole di Lamole Chianti Riserva – Toscana
Le Sughere de Frassinello – Toscana
Il Nero di Casanova – Toscana
Brunello di Montalcino Argiano – Toscana
Vino nobile di Montepulciano – Toscana
Solaia Antinori – Toscana
Ornellaia Tenuta Dell Ornellaia – Toscana
Guado Al Tasso Bolgheri Superiore – Toscana
Sassicaia Tenuta S. Guido – Toscana

* Prosecco dry, rosé

* Wine by glass

Australia & Sud America

Cape Mentelle Sauvignon Blanc – Margaret River
Terrazas Chardonnay Reserva – Mendoza
Cloudy Bay Sauvignon Blanc – Marlborough

Cape Mentelle Cabernet Merlot – Margaret River
Terrazas Malbec Reserva – Mendoza
Cloudy Bay Pinot Noir – Marlborough

Champagne

* Veuve Clicquot Ponsardin brut
* Veuve Clicquot Ponsardin rosé
Veuve Clicquot Ponsardin vintage
Veuve Clicquot Ponsardin vintage rosé
Ruinart brut
Ruinart Blanc de Blanc

* Champagne by glass

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